

**FLAVORED DOUGH SYSTEM**

PAJ 01-01-02 02027903 JP NDN- 043-0236-6346-4

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**PATENT APPLICATION NUMBER**- 2001172353

**DATE FILED**- 2001-06-07

**PUBLICATION NUMBER**- 02027903 JP

**DOCUMENT TYPE**- A

**PUBLICATION DATE**- 2002-01-29

**PATENT PRIORITY INFO**- 2000 00202026, 2000-06-07, EPO; 2000 00202351, 2000-07-04, EPO

**INTERNATIONAL PATENT CLASS**- A21D00200; A21D01300

**APPLICANT(S)**- UNILEVER NV

**PUBLICATION COUNTRY**- Japan

**PROBLEM TO BE SOLVED:** To obtain a seasoned dough system from which a flavor component does not volatilize during baking bread and is able to impart sufficient filling of the flavor when the bread is chewed.

**SOLUTION:** This invention relates to a dough system containing at least wheat flour, water, a leaven and a bread modifier and a bake-formed dough system and, further, a dough system containing an encapsulated amphipathic flavor and a method for producing those dough systems. This dough system contains 0.01-10 wt.% of an encapsulated amphipathic flavor and has (less than) 2 mm size. The flavor includes microcapsules having a hydrogel shell and an oil core. The amphipathic flavor is selected from the flavor group comprising a bread flavor, an olive oil flavor, a butter flavor, a lard flavor, a yeast flavor and a soured flavor

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